

Argentine Chicken Empanadas

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2 tablespoons olive oil
1 tablespoon chopped garlic
2 pounds ground chicken breast
1 teaspoon Old Bay seasoning
1 teaspoon ground basil
1/4 teaspoon cumin powder
1 teaspoon complete seasoning mix (aka Sazon Completa)
1 1/4 pounds onions, chopped
3 tablespoons white wine
1 handful raisins
6 hardboiled eggs, chopped
4 ounces shredded mozzarella cheese
24 six-inch-round turnover-dough disks or puff pastry shells, disks available at Argentine food markets
24 medium pitted green olives
1 raw egg
salt (to taste)
pepper (to taste)

In a saucepan, heat one tablespoon of the olive oil. Saute' the garlic, stirring until golden. Add the ground chicken. Cook on medium heat, stirring constantly, until no longer pink. Add the Old Bay, basil, cumin and complete seasoning mix. Cook for 15 minutes.

In another pan over medium heat, saute' the onions in the remaining olive oil until carmelized. Add the wine.

Add the onion mixture to the chicken mixture. Stir together. Continue cooking, adding salt and pepper to taste. Add two cups of boiling water. Cook for 15 minutes or until the water evaporates. Remove the excess liquid. Add the raisins, hard-boiled eggs and cheese. Stir. Allow to cool.

Place two tablespoons of the mixture in the center of each pastry round. Add one olive per empanada. Fold the crust over and pinch the edges together.

Preheat the oven to 350 degrees.

In a bowl, beat the egg. Brush the edges of each empanada so they stick together.

Bake on a parchment paper-lined cookie sheet for 30 minutes or until the crust is golden brown.

Yield: 24 empanadas

Per Serving (excluding unknown items): 1398 Calories; 68g Fat (42.1% calories from fat); 37g Protein; 172g Carbohydrate; 19g Dietary Fiber; 101mg Cholesterol; 1429mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 8 Vegetable; 8 Fruit; 11 Fat.